



ARIZONA DEPARTMENT  
OF HEALTH SERVICES

Just Two Steps To

# Cool Food

Prevent Bacterial Growth!

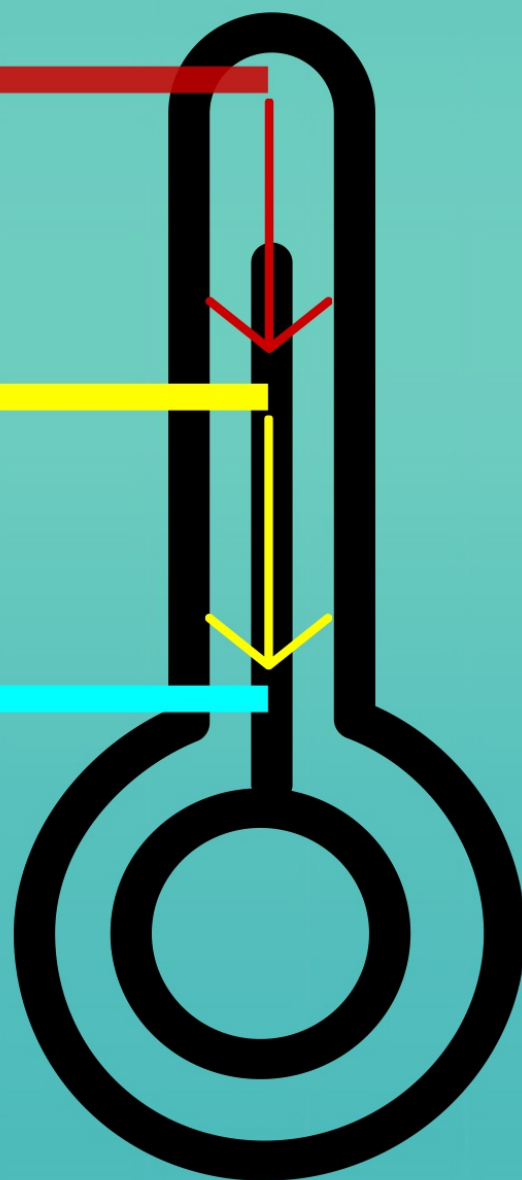
First cool hot food  
down from 130°F  
to 70°F within  
**2 hours**

**130°F**

**70°F**

And then cool  
food from 70°F to  
41°F within  
**4 hours**

**41°F**



Food that does  
not meet the  
cooling  
temperatures on  
time should be  
discarded, not  
served!



**Questions?**

Call the Office of

Environmental Health

**602- 364-3118**

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